Maverick Cuisine

PRECISION TEMPERATURE COOKING SYSTEMS®

36 INDUSTRIAL PARK • WALDWICK, NJ 07463
PHONE 201 444 6360 • FAX 201 444 6361
maverickcuisine.com

MPTCS HISTORY AND OVERVIEW

Practice A typical recipe for **MPTCS** would include seasoning the product to be cooked with a minimum of spices, oil, etc… then placing it into an accurate cooking device (see hardware) for an extended period (if necessary). **Finishing,** the conclusion of the recipe, would involve applying via direct heat: plancha, char grill, or indirectly through an efficient oven to apply caramelization to the exterior of the product. The end result is the ultimate satisfaction of the six senses. Meats in particular: have no grey or dry surfaces, retain all their juices and natural colors, taste superb without added saucing, are fork tender and require little effort to digest, are pleasing to the touch as they are relaxed even during the finishing process and produce a wonderful fresh aroma moments before they are plated for consumption.

Ingredients MPTCS does not mandate a change in the quality, variety, or specification of the food items currently procured through your vendor. In many cases, an immediate effect would be the reduction in weights specified for your center of the plate proteins due to the increased product yields. In addition to meats and in consideration of the current "food inflation" with respect to increased pricing and associated distribution costs being passed to the client; we recommend utilizing low temperature cooking with as many menu items as possible. Menus now have the ability to expand greatly in variety and the food service chef, director, manager, etc… has the ultimate tool to ensure product safety, quality, increased sales with profits, and consistency. Delicate and often challenging menu products such as chicken and seafood can greatly vary in end result due to the ever changing skill set and background of the typical foodservice employee. Not only does PRECISION temperature cooking remove the need for continual food preparation supervision, but it also ensures that each of the menu ingredients are prepared within pre-designed HACCP guidelines.

PRECISION Temperature Cooking provides a variety of nutritional benefits including: foods retaining their natural juices and flavors, thus reducing added sodium, retention of more of the essential nutrient and vitamin compositions of food typically destroyed by cooking traditionally at higher temperatures. In example, vegetables may be prepared in advance, kept in refrigeration, and then simply heated at approximately 170 degrees for a few minutes to order versus being dropped in boiling salted water per order. Cooking in advance and keeping foods either in a steam table or conventional warming box is also the oldest and simplest way to destroy the natural nutrients in food products guaranteeing overcooked and tasteless food ready and willing to accept copious amounts of sodium to improve palatability.

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Maverick PRECISION Temperature Cooking Systems provides all the components necessary to cook your entire menu for patient service, room service, cafeteria, retail, catering, etc... Menu items are safely held in integrated refrigeration and cooked to order rather than cooking and holding via estimated forecasts making your kitchen a true ala carte or room service one. The key to MPTCS is in the accuracy of these components as follows:
Water Baths. These built in custom baths are temperature specific to 1 degree of accuracy. They feature: digital controls, hot and cold water filling faucet, integral drain plug, and perforated stainless steel separators to enable staff to rotate and track the food items placed inside them. These baths are virtually maintenance free and have an expected operating life of 12-14 years. A large amount of product can be cooked at once to a guaranteed precise outcome with a miniscule amount of energy consumption. They are useful for pre-cooking, rethermalizing, and holding of products. Maverick Plancha. This heavy duty **finishing** component of the system enables the rapid caramelization of menu items seconds before serving. It is integral to the system and has a temperature range from 100-900 degrees. It may be used as a device to cook indirectly on as in a sauté or to prepare a pot of soup or stock at the higher temperatures. Even at the **finishing** phase, the Maverick plancha will operate at peak efficiency at approximately 500 degrees without a large heat discharge. A well surrounds the plancha for easy cleaning with the surface simply scraped after usage and wiped clean with a food grade orange cleaner. The plancha resonates an even and consistent heating surface using a minimal amount of energy consumption. The expected useful life of this appliance is approximately 15 years. Combination Steamer. Also referred to as a combi or combination oven, this useful article is for many menu preparation items before, during and after service. The combi is multi-functional and can take the place of the following production equipment items: convection oven, steamer, fryer, griddle, char grill (pending menu items and demand). A pre-approved brand will have the ability to cook with a temperature accuracy of approximately 3 degrees of accuracy. The finer brands have the ability to accept Maverick software with proprietary low temperature processes, run Delta-T cooking profiles in addition to recording HACCP data and have an internal cleaning program. With the software and 100% steam saturation the combi is ideal for the large production of low temperature cooking, rethermalization, and supplying other menu varieties as well. CVap brand Cook and Holds have a patented dual heat system that cooks food to a precise, uniform temperature throughout. The CVap Cook and Hold creates a virtual food thermostat which protects food from overcooking. With only three inputs, the CVap Cook and Hold automatically maintains optimal temperature. CVap Holding Cabinets control food quality and allow you to adjust food quality characteristics instead of cabinet air characteristics. The result is food that's hot, juicy, and just-cooked fresh. Other benefits of this product are that it requires no ventilation and is totally portable and enables high quality product holding without nutrient compromise. Accelerated Cooking Ovens provide multi-functional usage from browning, toasting, baking, and **finishing** for some menu items. It has a small footprint, requires no ventilation, and can also be programmed with software to process menu items to your exact specification.

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Ingredient Control Center will provide a part time staff member the ability to breakdown and fabricate all menus, catering, and retail food items. This position is vital for the PRECISION Temperature Cooking System as it enables the following: exact menu item preparation to specification, establishing par levels of inventory as deemed necessary by management, maximizes raw material procurement at most economical/fresh item cycles, enables cooks to come to work ready to begin service with little pre-production which reduces mistakes in scaling and prep work, eliminating waste by placing menu components in vacuum bags, and providing a safe daily product rotation. Extra demand may be accessed via cold storage or simply less product used during quiet periods. Daily replenish able items such as day dots, gloves, bags, production schedules, etc... are within reach. All the components necessary to pre-prepare your entire menu for patient service, room service, cafeteria, retail, catering in the Ingredient Control Center are as follows: Water Baths. These built in custom baths are temperature specific to 1 degree of accuracy. They feature: digital controls, hot and cold water filling faucet, integral drain plug, and perforated stainless steel separators to enable staff to rotate and track the food items placed inside them. These baths are virtually maintenance free and have an expected operating life of 12-14 years. A large amount of product can be cooked at once to a guaranteed precise outcome with a miniscule amount of energy consumption. They are useful for pre-cooking, rethermalizing, and holding of products. Hygienic Vacuum Chambers. These chambers provide the staff member the ability to vacuum bag in FDA approved poly bags either raw or cooked menu items with seasonings and oils (traditionally half the amounts required). Items can be portioned individually for room service or in bulk for catering and ideally **all** food production will take place here with the hermetic seal ensuring food is protected during storage and transport. A three compartment sink will also be located adjacent to the station for the safe and effective washing of products prior to bagging. Vacuum sealing helps extend shelf life to approximately 2 weeks and seals in nutrients. IRINOX Blast Chiller will preserve the freshly prepared low temperature food items. Located at the heart of the Ingredient Control Center; the IRINOX will rapidly reduce the core temperature of products (increasing yield, nutrition, and shelf life), shock freeze (for future usage without product compromise) and record HACCP data. Certain menu items may be pre-made in the system, rapidly blast chilled, then brought into central refrigeration for the line cooks.

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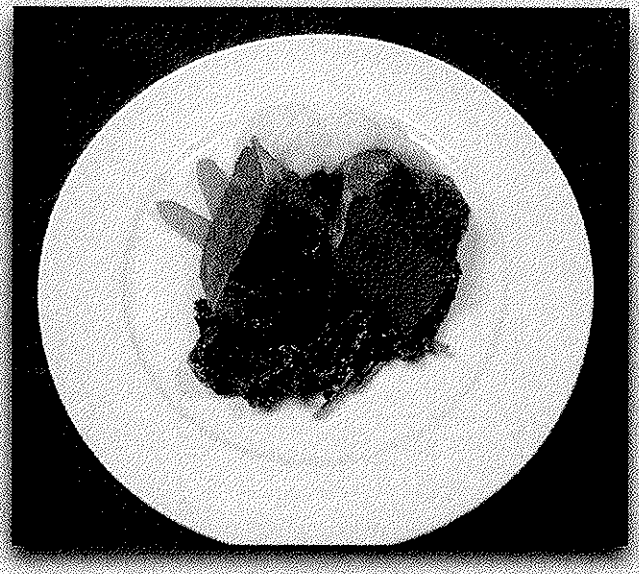
FREQUENTLY ASKED QUESTIONS ON LOW TEMPERATURE COOKING METHODS Q: I have never heard of this style of preparation. How do I know it's safe from a food safety perspective? **A: MPTCS guarantees HACCP compliance and food safety by following established parameters vs. cooks intuition and constant manual temperature recording by staff members. Backup HACCP records are also kept internal.** Q: After careful review, it appears that MPTCS actually uses more labor with the ICC. Is this true? **A: Quite the opposite. Imagine a part-time employee preparing all the necessary menu items in advance so your cooks can arrive, finish soups and sauces and focus on plating. The alternative is they need to continually arrive hours before service to start their shift preparation and do the same tasks daily incurring high operating costs with food waste, overtime and eventually leave due to boredom.** Q: It seems that we will use a lot of these poly bags if we are vacuum sealing products. **A: The cost of the bags range from .01-.03 each pending the size and usage and provide the benefits of increased shelf life, decreased spoilage, ware washing costs, efficient clean up and station sanitization.** Q: It all sounds great, but you don't understand. The average tenure of my staff is 18 years. How is it possible they will do a complete 360 and understand this method? **A: It is only possible with Maverick Software Implementation which provides the client a turnkey package of written manuals, hands on training, systems education, food safety and live system operational analysis with staff feedback and benchmarking.** Q: I don't understand the blast chiller. It sounds like a cook chill system disguised in a clever package. **A: Expensive in cost and production footprint are these classic production systems of cook chill. The blast chiller ensures: product safety, smarter procurement processes, and preservation of freshly prepared low temperature menu items. Par levels, production space and inventory cost requirements for low temperature implementation are significantly less than cook chill. In conclusion, the training and learning curve for the average food service staff member is also less with MPTCS.**
Q: It seems too good to believe. It has to cost a fortune. I have some equipment now that is relatively new. Can Maverick just train my staff to cook in production using what is existing? **A: During the initial consultation, we will review the current and future kitchen production requirements, inventory your current equipment, review menu offerings, and examine all outlets of distribution with its related costs. It may be possible to keep some of your existing equipment to supplement production requirements and we will provide you with the costs associated with ownership of this decision. MPTCS and ICC are patented Maverick systems and requirements for low temperature cooking.** Q: I have a "feel good" when Maverick is on site and my staff is in training. What happens when they eventually leave my site and I have questions or concerns with my system? **A: Maverick has a support network of chefs who are specialists in low temperature cooking and a Corporate Chef who is accessible via PDA or cellular to answer your questions. We also provide a comprehensive National Service Program for our PRECISION temperature cooking hardware.**

What is The Maverick Precision Temperature Cooking System?

The world's first integrated, sustainable, energy efficient production platform



The MPTCS ensures consistent food quality and safety, producing food at a level of Six Sigma Process compliance

How Does The Maverick Precision Temperature Cooking System Work?

- Menu items are vacuum sealed in food grade plastic bags in individual or bulk portions

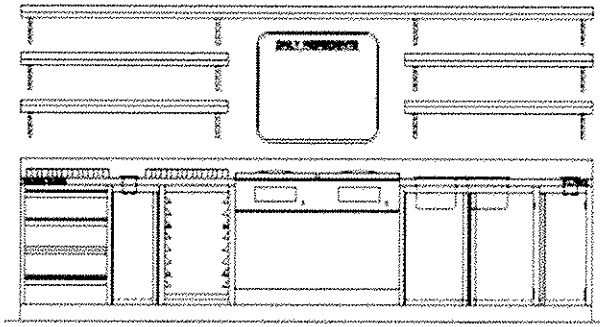
- Item is cooked at a precise temperature at Maverick's specified time in their water bath

- Temperature controlled Maverick cooking equipment insures Six-Sigma safety during the cooking process

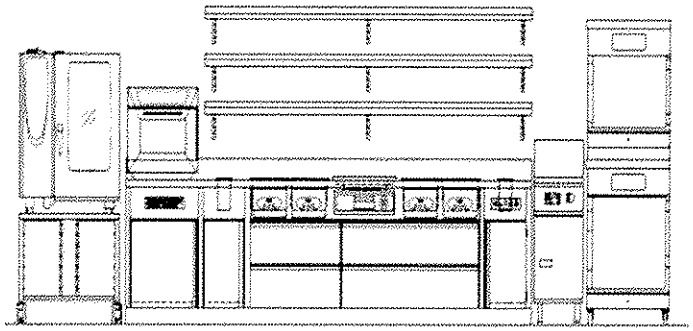
- Perfectly cooked items can either be served immediately or blast chilled and stored with date, time and temperature recorded on the bag

- If chilled and stored, items can then be re-thermed in a water bath and plated upon demand with little or no finishing

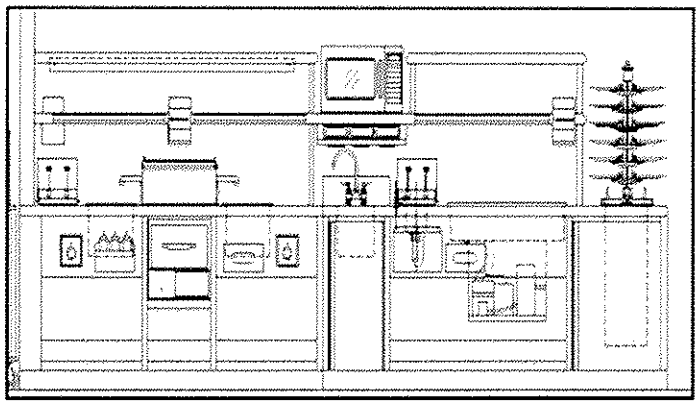
Maverick Precision Temperature Cooking Equipment



MPTCS INGREDIENT CONTROL CENTER



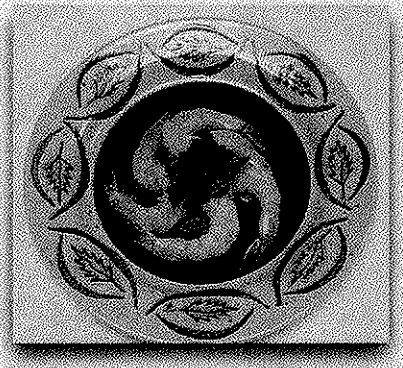
MPTCS COOKING CENTER



MATCH II CUSTOM CHEF'S TABLE

The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

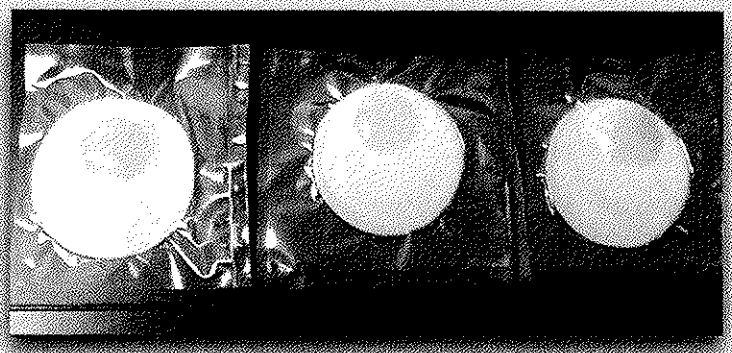
- Maverick has developed a **patented system** for utilizing this cooking method in many applications and venues.
- Maverick is the **designer and fabricator** of the **hardware and software** which monitors and runs the system to ensure **consistent, safe** results. Maverick incorporates all the elements necessary to implement this method: from product breakdown to finished product. The Maverick team provides **integrated design analysis and support** to their clients.
- MPTCS is the world's first **integrated, sustainable energy efficient production platform** that ensures consistent food quality and safety.



The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

Features:

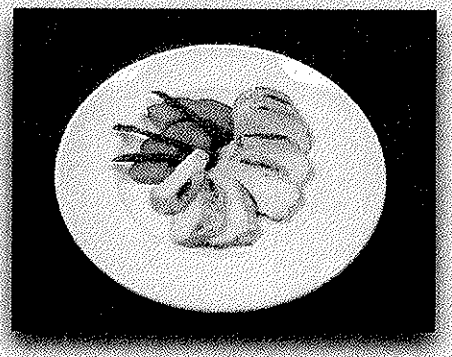
- Energy efficient, low maintenance operational kitchen and production facility
- Customized recipes, change menu offerings within MPTCS operating hardware
- Ease of use, variety of menu offerings and consistent production
- Food cooked on demand for each portion, less waste
- Personalized software recipe program
- Vacuum packing and portioning increases shelf life and allows on-site storage of **5 day supply** of fresh meals



The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

Benefits:

- Longevity of Product
- Safety in Preparation
- Variety & Menu Expansion
- Preservation of freshness, texture, flavor, aroma, color
- Minimal loss of moisture and weight
- Nutritional Value Preservation
- 95% - 100% Yields of Product
- Consistency in Product Preparation



The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

Food Quality and Consistency:

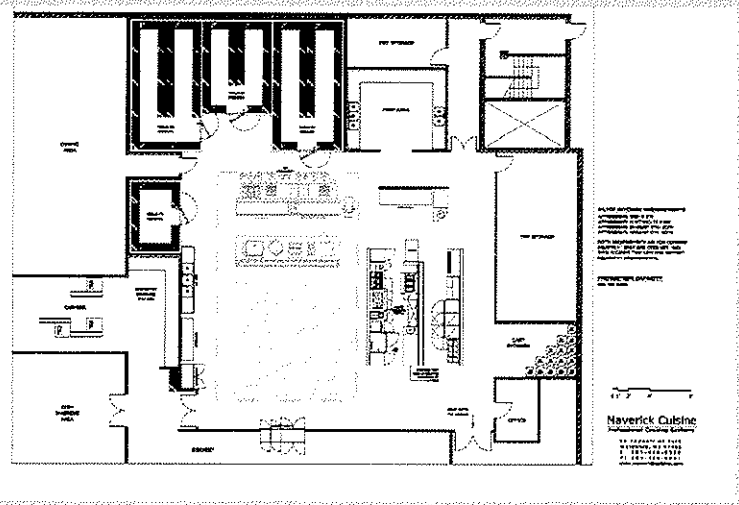
- Tenderness can be optimized for all types of protein
- Moisture and freshness in the food is preserved
- Spicing and marinades can be controlled
- Every portion can be cooked to the same result
- It is not operator and time dependent

The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

25% Savings:

- Food Waste
- Kitchen Footprint Reduction
- Carbon Emissions Reduction
- Energy Consumption in Cooking
- Exhaust and Ventilation Reduction
- Fire Risk Reduction in Ambient Kitchen
- Water and Cleaning Chemicals Reduction

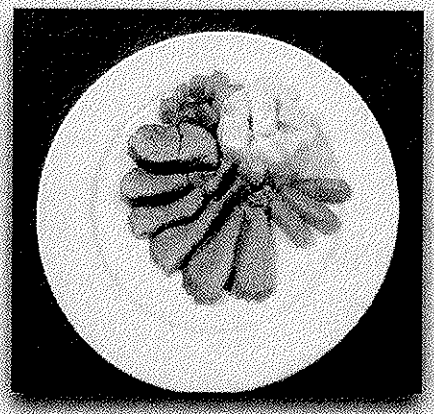
PRECISION TEMPERATURE KITCHEN

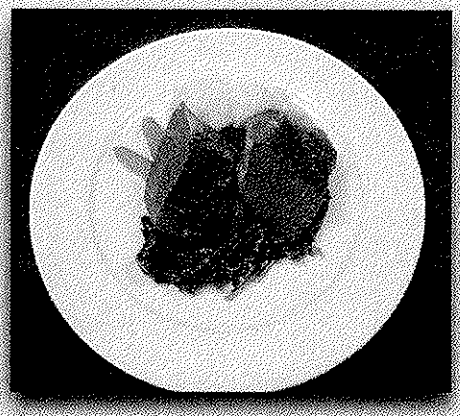


The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

Nutritional Quality:

- Preservation of freshness
- No loss of vitamins and nutrition
- Better digestibility of proteins
- Less fats and oils





The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

Food Safety and HACCP:

- Temperatures precisely controlled
- Reduced risk of cross-contamination
- Raw food handled only once
- Temperature measurement done by the equipment controls
- Process set-up to guarantee that safe temperatures are reached
- Products packed for longer shelf life and lower bacteria contamination

The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

Energy Savings and Carbon Footprint Reduction:

- Lower water usage
- Higher efficiency cooking equipment
- Lower energy consuming equipment
- Reduction of cooking carbon footprint by 50% or more
- State and Federal incentives for carbon footprint reduction
- Less heat generation and extraction in the kitchen; Reduction of make-up air
- Significant reduction of fire risk in kitchen

In a California kitchen, the Maverick Low Temperature Cooking System will reduce the cooking carbon footprint from 520,000 lbs of CO2/year to 110,000 lbs of CO2/year

Average Energy Savings: 20%

The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

Labor Cost Savings:

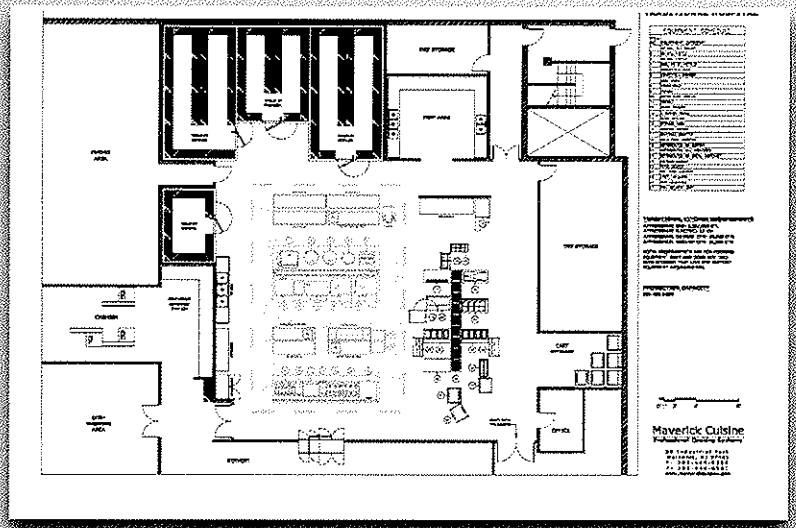
- Decrease of direct labor for a la carte production
- Even distribution of labor throughout the day
- Less reliance on highly skilled labor
- Workload is spread more consistently through the week
- Menu items are prepared per software guidelines decreasing supervision
- Menu items prepped and ready for service, less staff is required at peak meal periods
- Less formally trained chefs and cooks required to maintain system and menu

The Features, Benefits and Savings of the Maverick Precision Temperature Cooking System

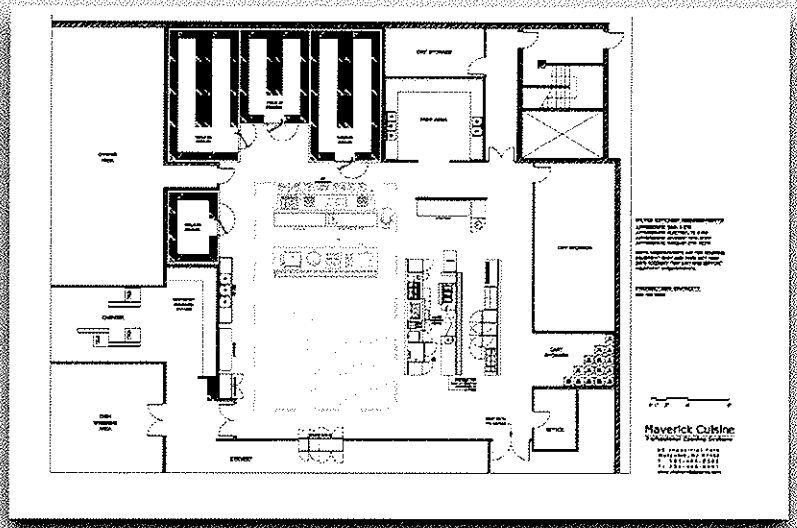
Kitchen Size Reduction:

- ✦ Smaller kitchen footprint for same or more production
- ✦ Smaller hoods and air handling system
- ✦ Less pot, saute pan washing

TRADITIONAL KITCHEN



PRECISION TEMPERATURE KITCHEN



Size of a typical kitchen with cafeteria and catering production can be reduced by at least 25%

Healthcare Client List

Florida Hospital	Orlando, FL	900 Beds
Kaiser Permanente	Ontario, CA	225 Beds
South Jersey Medical Center	Vineland, NJ	400 Beds
Arrowhead Medical Center	Colton, CA	450 Beds
Princeton Medical Center	Princeton, NJ	290 Beds
Memorial Hospital	South Bend, IN	500 Beds
University Medical Center	Tucson, AZ	600 Beds
Tucson Medical Center	Tucson, AZ	600 Beds

Maverick Precision Temperature Cooking References

Food Production Facilities:

- Food Service Partners, California, Virginia, New York
- Supreme Cuisine, Montgomery, MO *Philip Rispoli*
- Cuisine Solutions, Alexandria, VA *Bruno Goussault*

Hotels:

- Ritz Carlton, 42 Restaurant, White Plains, NY - *Anthony Gongalves*
- Ritz Carlton Corporate, Chevy Chase, MD - *George McNeill*
- Starwood Hotels Corporate, Westchester, NY - *Richard Faeh*
- Hyatt Place Corporate, Chicago, IL - *Jon Benson*
- Mandarin Oriental, L'Espalier Restaurant, Boston, MA - *James Hackney*
- Trump International, Jean George Restaurant, New York, NY - *Mark Lapico*
- Setai, NY SHO Restaurant, New York, NY - *Shaun Hoggart*
- London Hotel, Gordon Ramsey Restaurant, New York, NY - *Josh Eden*

Multi-Unit Restaurant Chains:

- Chipotle Mexican Grill, Denver, CO 1,000 locations - *Joel Holland*
- Pump Energy Food, New York, NY 6 locations - *Adam Eskin*
- La Crie, France 24 locations, 2 production facilities - *Bruno Goussault*
- Little Chef, UK 200 locations, 12 using precision temperature - *Heston Blumenthal*

Foodservice Providers:

- SERCO, UK - 3 facilities
- Center Plate, Chicago, IL - supplied by Supreme Cuisine

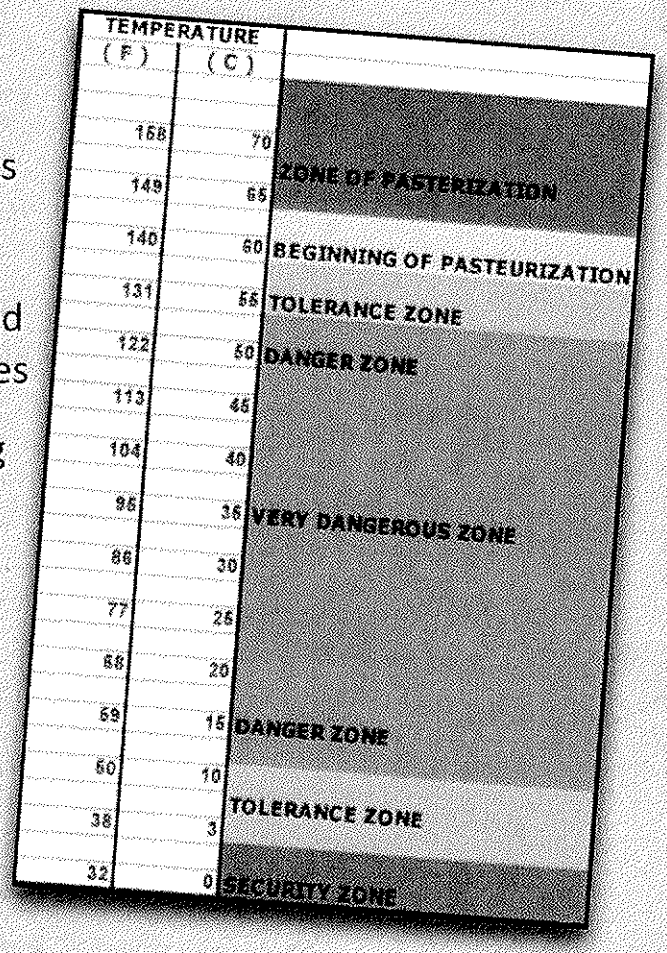
Maverick Cuisine 2009 Restaurant Design Clients
(partial list)

- ***Chipotle*** - Exclusive Kitchen Designer - USA and Europe
- ***Seasonal*** - Wolfgang Ban & Eddie Fauneder - New York City
- ***Aldea*** - George Mendes - New York City
- **Pump Energy Food** - New York City
- ***June*** - Josh Adams - Peoria, IL
- ***Cafe Amici*** - Albert Amici - New Jersey
- ***Highbourne Cay*** - Exuma - Bahamas
- ***Lyford Cay*** - New Providence - Bahamas
- ***Corton*** - Paul Liebrant - New York City
- ***Caravaggio*** - Giuseppe Bruno - New York City
- ***Aristo Cafe*** - Jeff Hudkins - Boston
- ***P.B. Boulangerie & Bistro*** - Philippe Rispoli - Boston

Temperature Safety Zone Chart

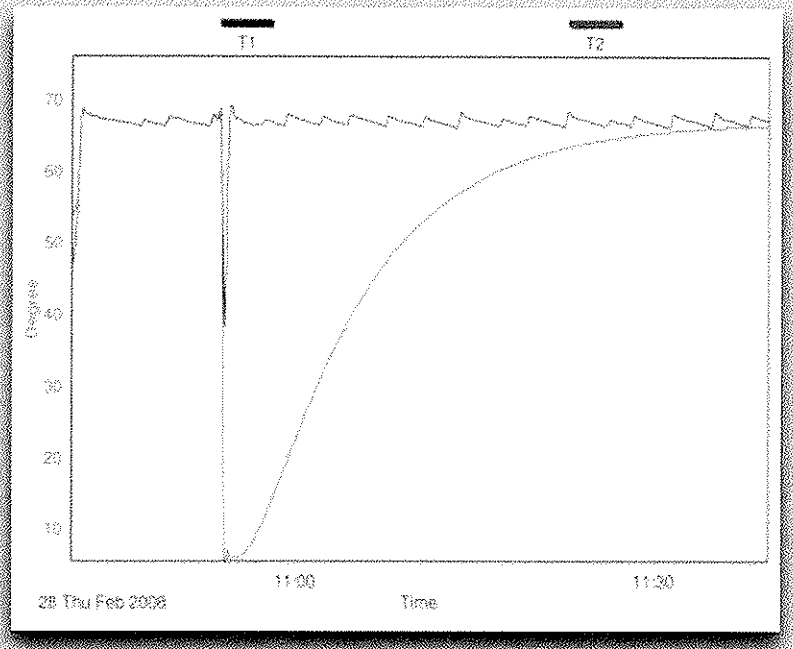
Food Safety in Precision Temperature Cooking:

- ✦ Know the temperature history of all food products
- ✦ Buy from suppliers that are HACCP certified
- ✦ Enforce the FDA and local codes for recommended heating, cooking and cooling times/temperatures
- ✦ Train personnel on HACCP, food handling, cooking and refrigeration procedures
- ✦ Document and verify all temperature logs
- ✦ Enforce and check correct labeling
- ✦ Dispose of all food out of compliance and past expiration dates



Process Development and Control

- Menu analysis
- Simulation of meal preparation and times
- Recipe adaptation to MPTCS
- Cooking process development
- Documentation of process
- Tests of recipe and process
- HACCP analysis and plan
- Staff training
- Implementation



Hospital Room Service Time-line:

MAXIMUM TIME:	40 MIN.
Patient to Call Center	2
POS/Starter	3
Tray Loading	1
Cook/Prep	6
Cart Fill Time	10
Cart to Patient Floor	8
Tray Delivery to Patient	10

- **Catering: Same equipment and cooking methods can be used**
- **Cafeteria: Higher food quality at a lower cost**